

and packaged disposed between two bread roll halves, the storage between two bread roll halves enabling eating and handling the patty without dirtying the hands.

[0020] The white bread or the rolls are first softened in water and the white bread/roll-water mixture produced in such a manner is squeezed so that a solid mixture is formed which has a certain degree of residual moisture in order to ensure homogeneous consistency of the mixture. The homogeneity of the mixture is increased by adding beaten eggs.

[0021] To prepare the meat patty, Kassler pork neck is finely ground in a meat grinder or a similar instrument, and mixed with finely chopped onions, beaten eggs, caraway powder and pepper and squeezed and comminuted white bread or rolls. The pan-fried, browned bacon or smoked ham from which the fat has been melted out is mixed with the resultant mixture and processed to form a smooth essentially homogeneous dough. By means of a separating apparatus, the portioned meat patties which have been brought into an essentially flat cylindrical shape are halved and coated with a cheese slice which is matched in size to the diameter of the meat patty. This thus provides that the cheese slice at no point projects beyond the periphery of the meat patty. The halves are then placed one on top of the other and pushed together again, so that essentially the previously generated flat-cylindrical form is restored. The cut surfaces are tightly closed in the rim region in order to prevent the cheese from running out during the subsequent heating or pan-frying.

[0022] The portioned patties are alternatively first breadcrumb-coated and then pan-fried on a low flame, for example, in the melted-out smoked ham fat.

[0023] Alternatively, the patty can, in a separate fat, be pan-fried, deep-fried in oil or baked in an oven or grill.

[0024] After the pan-frying or heating, the meat patty is placed into cut-open bread roll halves, preferably potato rolls, and dressed with sauerkraut or a corresponding coleslaw. Alternatively thereto, green beans are provided. Roast onions, ketchup, mustard or mayonnaise can be added as required to the patty.

[0025] Approximately 10 portions require 1 500 grams of cured pork, 150 grams of white bread or rolls, 150 grams of bacon or smoked ham, 150 grams of sliced cheese, for example Emmental, 3 eggs, 1.5 teaspoons of caraway powder and 10 potato rolls. Pepper and salt can be added as required.

1. A process for producing patties from minced meat, comminuted bread or comminuted rolls, eggs and chopped onions which are mixed to form a mixture and shaped to form a patty, which comprises the meat being cured pork.

2. The process as claimed in claim 1, wherein a predetermined amount of Kassler pork chop or Kassler pork neck

is comminuted using a meat grinder, one-eighth to one-twelfth of the weight of meat of bread or rolls is comminuted, the bread or the rolls being softened in advance and squeezed out, one-eighth to one-twelfth of the weight of meat of bacon or smoked ham is finely minced and browned, one-eighth to one-twelfth of the weight of meat of onions are finely chopped, one-fifth to one-eighth of the weight of meat of eggs are beaten, the ingredients are placed in a vessel and stirred to form a smooth mixture, a subquantity is taken out from the mixture and shaped to form an essentially flat cylindrical patty.

3. The process as claimed in claim 1 or 2, wherein spices, in particular pepper, salt and caraway, are added to the mixture.

4. The process as claimed in one of the preceding claims, wherein the patties are halved orthogonally to the cylinder axis, at least one cheese slice is placed between the halves.

5. The process as claimed in claim 4, wherein the cheese filling is dimensioned such that the patty halves, after they have been placed one above the other, enclose the cheese filling.

6. The process as claimed in claim 5, wherein to enclose the cheese filling, the rims of the patty halves are pressed together.

7. The process as claimed in one of the preceding claims, wherein the bacon or smoked ham is pan-fried brown.

8. The process as claimed in one of the preceding claims, wherein the patty is rolled in a breadcrumb coating.

9. The process as claimed in one of the preceding claims, wherein the subquantity has a weight of 100 g to 200 g.

10. The process as claimed in one of the preceding claims, wherein the patty is vacuum-packed or packaged frozen.

11. The process as claimed in one of claims 1 to 9, wherein the patty is pan-fried in hot, in particular boiling, fat.

12. The process as claimed in claim 11, wherein the patty is cooled after pan-frying and vacuum-packed or packaged frozen.

13. The process as claimed in claim 11, wherein, after the pan-frying, the patty is disposed between two bread roll halves and is then vacuum-packed or packaged frozen.

14. The process as claimed in claim 13, wherein roast onions and/or ketchup and/or mayonnaise and/or mustard is added to the patty.

15. A meat patty produced by one of the preceding claims.

16. The meat patty as claimed in claim 15, wherein the patty is disposed between two bread roll halves.

17. The use of the patty as claimed in one of the preceding claims as a ready meal.

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